

**RETURN BIDS TO:**  
**RETOURNER LES SOUMISSIONS À:**  
Public Works and Government Services / Travaux  
publics et services gouvernementaux  
Kingston Procurement  
Des Acquisitions Kingston  
86 Clarence Street, 2nd floor  
Kingston  
Ontario  
K7L 1X3  
Bid Fax: (613) 545-8067

**REQUEST FOR PROPOSAL**  
**DEMANDE DE PROPOSITION**

**Proposal To: Public Works and Government  
Services Canada**

We hereby offer to sell to Her Majesty the Queen in right of Canada, in accordance with the terms and conditions set out herein, referred to herein or attached hereto, the goods, services, and construction listed herein and on any attached sheets at the price(s) set out therefor.

**Proposition aux: Travaux Publics et Services  
Gouvernementaux Canada**

Nous offrons par la présente de vendre à Sa Majesté la Reine du chef du Canada, aux conditions énoncées ou incluses par référence dans la présente et aux annexes ci-jointes, les biens, services et construction énumérés ici sur toute feuille ci-annexée, au(x) prix indiqué(s).

**Comments - Commentaires**

<b>Title - Sujet</b> Commercial Kitchen Cooking Eq't	
<b>Solicitation No. - N° de l'invitation</b> 21120-148953/B	<b>Date</b> 2014-07-16
<b>Client Reference No. - N° de référence du client</b> 21120-14-8953	
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$KIN-650-6383	
<b>File No. - N° de dossier</b> KIN-3-40173 (650)	<b>CCC No./N° CCC - FMS No./N° VME</b>
<b>Solicitation Closes - L'invitation prend fin</b> <b>at - à 02:00 PM</b> <b>on - le 2014-08-12</b>	<b>Time Zone</b> <b>Fuseau horaire</b> Eastern Daylight Saving Time EDT
<b>F.O.B. - F.A.B.</b> <b>Plant-Usine:</b> <input checked="" type="checkbox"/> <b>Destination:</b> <input type="checkbox"/> <b>Other-Autre:</b> <input type="checkbox"/>	
<b>Address Enquiries to: - Adresser toutes questions à:</b> Rombough, Lori	<b>Buyer Id - Id de l'acheteur</b> kin650
<b>Telephone No. - N° de téléphone</b> (613) 545-8061 ( )	<b>FAX No. - N° de FAX</b> (613) 545-8067
<b>Destination - of Goods, Services, and Construction:</b> <b>Destination - des biens, services et construction:</b> CORRECTIONAL SERVICE OF CANADA 340 LAURIER AVE W. OTTAWA Ontario K1A0P9 Canada	

**Instructions: See Herein**

**Instructions: Voir aux présentes**

**Vendor/Firm Name and Address**

**Raison sociale et adresse du  
fournisseur/de l'entrepreneur**

**Issuing Office - Bureau de distribution**

Public Works and Government Services / Travaux publics  
et services gouvernementaux  
Kingston Procurement  
Des Acquisitions Kingston  
86 Clarence Street, 2nd floor  
Kingston  
Ontario  
K7L 1X3

<b>Delivery Required - Livraison exigée</b> See Herein	<b>Delivery Offered - Livraison proposée</b>
<b>Vendor/Firm Name and Address</b> <b>Raison sociale et adresse du fournisseur/de l'entrepreneur</b>	
<b>Telephone No. - N° de téléphone</b> <b>Facsimile No. - N° de télécopieur</b>	
<b>Name and title of person authorized to sign on behalf of Vendor/Firm</b> <b>(type or print)</b> <b>Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)</b>	
<b>Signature</b>	<b>Date</b>

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#### **List of Annexes:**

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This bid solicitation cancels and supersedes previous bid solicitation number 21120-148953/A dated 2014-04-04 with a closing of 2014-06-09 at 02:00 pm. A debriefing or feedback session will be provided upon request to bidders who bid on the previous solicitation.

**TITLE: Commercial Grade Kitchen Cooking Equipment**

**PART 1 - GENERAL INFORMATION**

**1. Requirement**

Correctional Services Canada has a requirement to supply and deliver various commercial grade kitchen cooking equipment to:

- Millhaven and Bath Institutions located in Bath, Ontario
- Pacific Institution- Regional Treatment Centre (RTC), located in Abbotsford, BC.
- **Optional goods:** Westmorland, Sainte-Anne-des-Plaines and Bowden Institutions

All purchases are in support of each kitchen's preparation for the cook chill operation

**2. Debriefings**

Bidders may request a debriefing on the results of the bid solicitation process. Bidders should make the request to the Contracting Authority within 15 working days of receipt of the results of the bid solicitation process. The debriefing may be in writing, by telephone or in person.

**3. Trade Agreements**

The requirement is subject to the provisions of the World Trade Organization Agreement on Government Procurement (WTO-AGP), the North American Free Trade Agreement (NAFTA), the Agreement on Internal Trade (AIT), Canada-Chile Free Trade Agreement, Canada-Columbia Free Trade Agreement and Canada-Peru Free Trade Agreement.

**PART 2 - BIDDER INSTRUCTIONS**

**1. Standard Instructions, Clauses and Conditions**

All instructions, clauses and conditions identified in the bid solicitation by number, date and title are set out in the Standard Acquisition Clauses and Conditions Manual (<https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual>) issued by Public Works and Government Services Canada.

Bidders who submit a bid agree to be bound by the instructions, clauses and conditions of the bid solicitation and accept the clauses and conditions of the resulting contract.

The 2003 (2014-06-26) Standard Instructions - Goods or Services - Competitive Requirements, are incorporated by reference into and form part of the bid solicitation.

Subsection 5.4 of 2003, Standard Instructions - Goods or Services - Competitive Requirements, is amended as follows:

Delete: sixty (60) days

Insert: one hundred and twenty (120) days

**2. Submission of Bids**

Bids must be submitted only to Public Works and Government Services Canada (PWGSC) Bid Receiving Unit by the date, time and place indicated on page 1 of the bid solicitation.

### 3. Enquiries - Bid Solicitation

All enquiries must be submitted in writing to the Contracting Authority no later than five (5) calendar days before the bid closing date. Enquiries received after that time may not be answered.

Bidders should reference as accurately as possible the numbered item of the bid solicitation to which the enquiry relates. Care should be taken by bidders to explain each question in sufficient detail in order to enable Canada to provide an accurate answer. Technical enquiries that are of a proprietary nature must be clearly marked "proprietary" at each relevant item. Items identified as "proprietary" will be treated as such except where Canada determines that the enquiry is not of a proprietary nature. Canada may edit the questions or may request that the Bidder do so, so that the proprietary nature of the question is eliminated, and the enquiry can be answered with copies to all bidders. Enquiries not submitted in a form that can be distributed to all bidders may not be answered by Canada.

### 4. Applicable Laws

Any resulting contract must be interpreted and governed, and the relations between the parties determined, by the laws in force in Ontario.

Bidders may, at their discretion, substitute the applicable laws of a Canadian province or territory of their choice without affecting the validity of their bid, by deleting the name of the Canadian province or territory specified and inserting the name of the Canadian province or territory of their choice. If no change is made, it acknowledges that the applicable laws specified are acceptable to the bidders.

## PART 3 - BID PREPARATION INSTRUCTIONS

### 1. Bid Preparation Instructions

Canada requests that bidders provide their bid in separately bound sections as follows:

Section I: Financial Bid (1 hard copy).

Section II: Certifications (1 hard copy)

Prices must appear in the financial bid only. No prices must be indicated in any other section of the bid.

Canada requests that bidders follow the format instructions described below in the preparation of their bid:

- (a) use 8.5 x 11 inch (216 mm x 279 mm) paper;
- (b) use a numbering system that corresponds to the bid solicitation.

In April 2006, Canada issued a policy directing federal departments and agencies to take the necessary steps to incorporate environmental considerations into the procurement process [Policy on Green Procurement](http://www.tpsgc-pwgsc.gc.ca/ecologisation-greening/achats-procurement/politique-policy-eng.html) (<http://www.tpsgc-pwgsc.gc.ca/ecologisation-greening/achats-procurement/politique-policy-eng.html>). To assist Canada in reaching its objectives, bidders should:

- 1) use 8.5 x 11 inch (216 mm x 279 mm) paper containing fibre certified as originating from a sustainably-managed forest and containing minimum 30% recycled content; and
- 2) use an environmentally-preferable format including black and white printing instead of colour printing, printing double sided/duplex, using staples or clips instead of cerlox, duotangs or binders.

#### Section I: Financial Bid

Bidders must submit their financial bid in accordance with the Basis of Payment - Annex B. The total amount of applicable taxes must be shown separately.

## Section II: Certifications

Bidders must submit the certifications required under Part 5.

### PART 4 - EVALUATION PROCEDURES AND BASIS OF SELECTION

#### 1. Evaluation Procedures

- (a) Bids will be assessed in accordance with the entire requirement of the bid solicitation including the financial evaluation criteria.
- (b) An evaluation team composed of representatives of Canada will evaluate the bids.

#### 1.1 Financial Evaluation

Pricing Basis "A" (delivery to Bath, ON) and Pricing Basis "B" (delivery to Abbotsford, BC and the optional goods) will be evaluated separately.

The price of the proposal will be evaluated in Canadian dollars, Incoterms 2000 DDP Delivered Duty Paid, applicable taxes excluded.

##### 1.1.1 Mandatory Financial Criteria

The Bidder must provide a make and model for each item proposed.

#### 2. Basis of Selection:

A bid must comply with the requirements of the bid solicitation to be declared responsive. The responsive bid with the lowest evaluated price will be recommended for award of a contract. Up to 2 contracts could be awarded.

### PART 5 - CERTIFICATIONS

Bidders must provide the required certifications and documentation to be awarded a contract.

The certifications provided by bidders to Canada are subject to verification by Canada at all times. Canada will declare a bid non-responsive, or will declare a contractor in default, if any certification made by the Bidder is found to be untrue whether during the bid evaluation period or during the contract period.

The Contracting Authority will have the right to ask for additional information to verify the Bidder's certifications. Failure to comply with this request will also render the bid non-responsive or will constitute a default under the Contract.

#### 1. Mandatory Certifications Required Precedent to Contract Award

##### 1.1 Integrity Provisions - Associated Information

By submitting a bid, the Bidder certifies that the Bidder and its Affiliates are in compliance with the provisions as stated in Section 01 Integrity Provisions - Bid of Standard Instructions [2003](#). The associated information required within the Integrity Provisions will assist Canada in confirming that the certifications are true.

##### 1.2 Federal Contractors Program for Employment Equity - Bid Certification

By submitting a bid, the Bidder certifies that the Bidder, and any of the Bidder's members if the Bidder is a Joint Venture, is not named on the Federal Contractors Program (FCP) for employment equity "[FCP Limited Eligibility to Bid](#)" list ([http://www.labour.gc.ca/eng/standards\\_equity/eq/emp/fcp/list/inelig.shtml](http://www.labour.gc.ca/eng/standards_equity/eq/emp/fcp/list/inelig.shtml)) available from [Employment and Social Development Canada \(ESDC\) - Labour's](#) website.

Canada will have the right to declare a bid non-responsive if the Bidder, or any member of the Bidder if the Bidder is a Joint Venture, appears on the "[FCP Limited Eligibility to Bid](#)" list at the time of contract award.

## **PART 6 - RESULTING CONTRACT CLAUSES**

### **1. Security Requirement**

There is no security requirement associated with this contract.

### **2. Requirement**

The Contractor must provide the items detailed under the "Requirement" at Annex "A".

### **3. Standard Clauses and Conditions**

All clauses and conditions identified in the Contract by number, date and title are set out in the Standard Acquisition Clauses and Conditions Manual(<https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual>) issued by Public Works and Government Services Canada.

#### **3.1 General Conditions**

2010A (2014-06-26), General Conditions - Goods (Medium Complexity), apply to and form part of the Contract.

#### **3.2 Warranty - Contractor responsible for all costs**

Section 09 entitled *Warranty of general conditions 2010A* is amended by deleting subsection 2 in its entirety and replacing it with the following:

1. The Contractor must pay the transportation cost associated with returning the Work or any part of the Work to the Contractor's plant for replacement, repair or making good. The Contractor must also pay the transportation cost associated with forwarding the replacement or returning the Work or part of the Work when rectified to the delivery point specified in the Contract or to another location as directed by Canada. If, in the opinion of Canada, it is not expedient to remove the Work from its location, the Contractor must carry out any necessary repair or making good of the Work at that location. In such cases, the Contractor will be responsible for all Costs (including travel and living expenses) incurred in so doing, Canada will not reimburse these Costs.

All other provisions of the warranty section remain in effect.

#### **3.3 Warranty Period**

Section 09 of general conditions 2010A is amended by replacing the period of 12 months by:

Minimum two (2) year warranty services for parts and labor on all hardware, accessories and electrical components

All other provisions of the warranty section remain in effect.

### **4. Term of Contract**

#### **4.1 Delivery Date**

All the deliverables must be received (To be filled in at contract award) weeks from contract award.

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#### 4.2 Optional Goods and/or Services

The Contractor grants to Canada the irrevocable option to acquire the goods described at Annex "A" and "B" of the Contract under the same conditions and at the prices and/or rates stated in the Contract. The option may only be exercised by the Contracting Authority and will be evidenced, for administrative purposes only, through a contract amendment.

The Contracting Authority may exercise the option at any time before the expiry of the Contract by sending a written notice to the Contractor.

#### 4.3 Shipping Instructions – Delivered Duty Paid (DDP) Incoterms 2000

Goods must be consigned to the destination specified in the Contract and delivered: Delivered Duty Paid (DDP Incoterms 2000 for shipments from a commercial contractor.

Bath & Millhaven Institutions Highway 33 (5775 Bath Rd) Bath, ON K0H 1G0	Pacific Institution / Regional Treatment Centre 33344 King Road Abbotsford , BC V2S 4P4
Westmorland Institution 4902 A Main Street, Dorchester, New Brunswick E4K 2Y9	Pacific Region – Matsqui Institution 33344 King Rd, Abbotsford, British Columbia V2S 4P3
Sainte-Anne-des-Plaines Institution 244 Montée Gagnon, Sainte-Anne-des- Plaines, Quebec J0N 1H0	Bowden Institution and Annex Highway #2, Innisfail, Alberta, T4G 1V1

Delivery dates for each site is as follows:

Ontario Region - Bath Institution: as soon as possible

Pacific Region – Matsqui Institution: as soon as possible

Optional Goods - Estimated delivery dates

Atlantic Region – Westmorland Institution: November 2014

Québec Region – Sainte-Anne-des-Plaines Institution: November 2014

Prairie Region – Bowden Institution and Annex: November 2014

4.4 Delivery and Unloading - D0018C (2007-11-30)

4.5 Salvage – A9039C (2008-05-12)

## 5. Authorities

### 5.1 Contracting Authority

The Contracting Authority for the Contract is:

Name: Lori Rombough  
Title: Supply Specialist  
Public Works and Government Services Canada  
Acquisitions Branch  
Address: 86 Clarence Street  
Kingston, ON K7L 1X3  
Telephone: 613-545-8061  
Facsimile: 613-545-8067  
E-mail address: lori.rombough@pwgsc.gc.ca

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The Contracting Authority is responsible for the management of the Contract and any changes to the Contract must be authorized in writing by the Contracting Authority. The Contractor must not perform work in excess of or outside the scope of the Contract based on verbal or written requests or instructions from anybody other than the Contracting Authority.

## **5.2 Project Authority (To be filled in at contract award)**

The Project Authority is the representative of the department or agency for whom the Work is being carried out under the Contract and is responsible for all matters concerning the technical content of the Work under the Contract. Technical matters may be discussed with the Project Authority, however the Project Authority has no authority to authorize changes to the scope of the Work. Changes to the scope of the Work can only be made through a contract amendment issued by the Contracting Authority.

## **5.3 Contractor's Representative**

Name: \_\_\_\_\_

Telephone No. \_\_\_\_\_

Facsimile No. \_\_\_\_\_

E-mail address: \_\_\_\_\_

## **6. Payment**

### **6.1 Basis of Payment - Firm Unit Prices**

In consideration of the Contractor satisfactorily completing all of its obligations under the Contract, the Contractor will be paid a firm unit prices, as specified in Annex B for a cost of \$ \_\_\_\_\_ (To be filled in at contract award). Customs duties are included and Applicable Taxes are extra.

Canada will not pay the Contractor for any design changes, modifications or interpretations of the Work, unless they have been approved, in writing, by the Contracting Authority before their incorporation into the Work.

### **6.2 Limitation of Price**

SACC Manual clause C6000C (2011-05-16) Limitation of Price

### **6.3 Multiple Payments**

SACC Manual clause H1001C (2008-05-12) Multiple Payments

## **7. Invoicing Instructions**

Contractor must submit an invoice in accordance with the section entitled "Invoice Submission" of the general conditions. Invoice cannot be submitted until all work is completed.

## **8. Certifications**

### **8.1 Compliance**

The continuous compliance with the certifications provided by the Contractor in its bid and the ongoing cooperation in providing associated information are conditions of the Contract. Certifications are subject to verification by Canada during the entire period of the Contract. If the Contractor does not comply with any certification, fails to provide the associated information, or if it is determined that any certification made by the Contractor in its bid is untrue, whether made knowingly or unknowingly, Canada has the right, pursuant to the default provision of the Contract, to terminate the Contract for default.

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### **9. Applicable Laws**

The Contract must be interpreted and governed, and the relations between the parties determined, by the laws in force in \_\_\_\_\_.

### **10. Priority of Documents**

If there is a discrepancy between the wording of any documents that appear on the list, the wording of the document that first appears on the list has priority over the wording of any document that subsequently appears on the list.

- (a) the Articles of Agreement;
- (b) 2010A (2014-06-26), General Conditions - Goods (Medium Complexity), apply to and form part of the Contract;
- (c) Annex A, Requirement;
- (d) Annex B, Basis of Payment;
- (e) the Contractor's bid dated (To be filled in at contract award).

### **11. SACC Manual Clauses**

B1501C Electrical Equipment 2006-06-16  
A9068C Government Site Regulations 2010-01-11

## ANNEX "A" – Requirement

### 1. Introduction

1.1 Correctional Services Canada has a requirement to supply and deliver various commercial grade kitchen cooking equipment to:

- Millhaven and Bath Institutions located in Bath, Ontario
- Pacific Institution- Regional Treatment Centre (RTC), located in Abbotsford, BC.
- **Optional goods:** Westmorland, Sainte-Anne-des-Plaines and Bowden Institutions

All purchases are in support of each kitchen's preparation for the cook chill operation

1.1.1 Two (2) Self Contained Tilt Kettles – 60 gal - Natural Gas (Millhaven Institution)

1.1.2 Two (2) Self Contained Tilt Kettles – 60 gal-Natural Gas (Pacific Institution /RTC )

1.1.3 One (1) Heavy Duty Range Natural Gas with French Hot Top and Convection Oven (Bath Institution)

1.1.4 Four (4) Roll in Combi Oven Natural Gas (Bath Institution) with three roll in carts: Blodgett BC20G and TC-10 (no substitute)

1.1.5 Two (2) Roll in Combi Oven Natural Gas (Millhaven Institution) with three roll in carts: Blodgett BC20G and TC-10 (no substitute)

1.1.6 Two (2) Roll in Combi Oven Natural Gas (Pacific Institution/RTC) with three roll in carts: Blodgett BC20G and TC-10 (no substitute)

1.1.7 Two (2) Roll in Insulated Cabinets (Bath Institution): Must accommodate the Blodgett TC10 Transport Racks (no substitute)

1.1.8 Three (3) Roll in Insulated Cabinets (Millhaven Institution): Must accommodate the Blodgett TC10 Transport Racks (no substitute)

1.1.9 One (1) Multi-Purpose Dicer machine (for delivery to Bath Institution) Foodlogistik – Classic 96 (or equivalent)

1.1.10 One (1) Multi-Purpose Dicer machine (for delivery to Matsqui Institution) Foodlogistik – Classic 96 (or equivalent)

1.1.11 One (1) Vegetable Cutter (Bath Institution)

1.1.12 One (1) Heavy Duty Range Natural Gas with French Hot Top and Convection Oven (Millhaven Institution)

#### 1.1.13 OPTIONAL GOODS:

Three (3) Multi-Purpose Dicer machines (for delivery to Westmorland, Sainte-Anne-des-Plaines and Bowden Institutions) - Foodlogistik – Classic 96 (or equivalent)

1.2 Unless otherwise indicated, equipment materials must be food grade, stainless steel, and must be able to be cleaned using common industrial kitchen cleansers and disinfectants without degeneration of surfaces.

1.3 Where applicable, equipment must meet the most recent issue of the Canadian Electrical Code, Canadian Standards Association (CSA), National Safety Foundation International (NSF), American National Standards Institute (ANSI), Conformity European (CE) and all applicable Industry Standards.

1.4 Where applicable, equipment must be affixed with a Canadian Standards Association (CSA), a National Safety Foundation International (NSF) mark and/or Underwriters Laboratory Canada (ULC) mark certifying that the equipment for use in Canada and abroad.

## **2. Applicable Documents**

2.1 The Contractor must supply the Project Authority (PA) with detailed specifications, including but not limited to illustrated literature, product technical bulletins, handling, storage instructions, installation instructions, cut sheets and datasheets. Documents must be provided that assure the equipment is engineered and manufactured to meet the current and applicable requirement or codes of the following: American National Standards Institute (ANSI), American Society for Testing and Materials International (ASTM), Canadian Standards Association (CSA), The Public Health and Safety Company (NSF International) or equivalent.

### **2.2 Operator Manual and Parts List**

The Contractor must supply 2 sets of operating manuals, parts list and exploded parts charts with the equipment when shipped.

The required documents may be hardcopy or provided on CD or via download

## **3. Warranty Services**

- During the warranty period, the factory must provide through its service network a customer support response time of no less than 6 hours and ensure a service representative is on site within 24 hours of the initial call.
- The Contractor must ensure the warranty documentation, including the factory warranty time period for new equipment must begin when installation and testing are complete and the Project Authority has completed inspection and acceptance.
- The Contractor must provide a list of factory authorized warranty services with delivery of the equipment.
- The Contractor must identify factors covered by warranty and service, such 100% parts, 100% labor, pick-up and delivery, on-site repair, loaner of equivalent equipment provided if removal from site is necessary, etc.

## **4. Constraints**

4.1 Contractor personnel will be escorted in specific areas of the institution as and where required by Correctional Service Canada personnel or those authorized by CSC on its behalf. CSC has developed very stringent internal policies to ensure that the security of institutional operations is not compromised.

The Contractor and subcontractor's personnel must submit to a local verification of identity/information through an authorized use of the Canadian Police Information Centre (CPIC) and must adhere to institutional requirements for the conduct of searches by Correctional Service

Canada, prior to admittance to the requisite institution. Correctional Services Canada reserves the right to deny access to any institution of any Contractor personnel, at any time.

4.2 No cellular phones will be permitted on site.

#### 4.3 Institutional Lockdown

There is a possibility of institutional lockdown at any time. The Contractor is expected to call the Keeper's Hall at (telephone number to be provided by Project Authority), a minimum of three (3) hours prior to arrival, to ensure that the Institution is under normal operations.

4.4 No contraband will be allowed on site. This includes but, is not limited to, cigarettes, alcohol, drugs, weapons or any items that may jeopardize the safety and security of people visiting, working at, or housed at a CSC facility. All visitors and staff entering and exiting the institution are subject to a non-intrusive search which may also include ion scanners and use of drug detection dogs.

CSC reserves the right to deny entry denied to any person:

- i. transporting unauthorized items or contraband,
- ii. suspected to be under the influence of an intoxicant, or
- iii. refusing to follow institutional search procedures;

## 5. **Delivery**

5.1 All deliveries will be coordinated with the Project Authority to ensure delivery and timelines are met for installation and commissioning of the work.

5.2 Start-up inspection service to be performed by factory authorized service agency and demonstrated by the Contractor.

5.3 The units must be delivered as factory assembled unit

## 6. **Installation Consultation Services**

The units will be installed by others. The Contractor must provide installation consultation services, up to 6 hrs per site, to answer any specialized technical questions or review and interpret relevant technical drawings.

## 7. **All items must have the following MINIMUM acceptable requirements:**

### **7.1 Gas/ Steam Tilting Kettle**

#### **General**

The unit must be able to cook large quantities of food by using self-generating steam. The unit must be manual tilting and floor mounted in fixed positions on adjustable flanged feet.

#### **Capacity**

The capacity must be available in 60 gallons (227 liters)

#### **Configuration**

- The unit must be natural gas fired self-generating steam operated pressure vessel of a double-wall stainless steel construction forming a steam jacket enveloping the lower two thirds of the kettle bowl surface
- The jacket enclosure must contain factory sealed distilled water.

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### **Material and Construction**

- All welded #4 satin finish stainless steel type 304 construction with stainless steel type 316 liner.
- Re-enforced rolled rim design prevents damage to kettle rim
- Large pouring lip

### **Operating Pressure Range**

Up to 50 PSI (34-345 kPa)

### **Operating Temperature Range**

Between 165-285°F (74-140°C)

### **Valve**

Minimum 3" (76 mm) draw off valve with perforated strainer for draw off.

### **Cover**

Spring assist hinged stainless steel cover.

### **Faucet**

Stainless steel faucet bracket with double pantry faucet with swing spout.

### **Electrical**

Minimum power requirement 120 VAC, 1 phase, 60 Hz

### **Tilt Mechanism**

- To permit the kettle to tilt forward to allow Kettle to completely emptying
- To be self locking

### **Controls**

Mounted controls in a drip proof stainless steel console. Includes a power switch, thermostat, cooking indicator light, low water light, pressure gauge, safety relief valve, and low water shut off.

### **Correctional Package**

The unit must include security type fasteners with tack welds and stainless steel cover over draw-off valve with chain.

## **7.2 Heavy Duty Gas French Hot Top Range and Conventional Oven**

### **General**

Heavy duty gas ranges made for continuous use in high volume operations for various food products.

### **Configuration**

The unit must be a range-top configuration consisting of range top with an oven base with natural gas fuel sources and splashguard.

### **Material and Construction**

- Range Top: Stainless steel front, top, sides, stub back flue riser, grease trough with grease drawer
- Oven Base: The interior and exterior must be made with a minimum 304 style stainless steel, #4 or finer finish. Heavy duty stainless steel frame construction.

### **Range Type**

Must be a French Hot Top

### **Base Type**

Must be available with Conventional Oven

### **French Hot Top**

- 36" sectional range with 12" or 18" wide hot tops
- minimum of two - 30,000 BTU cast iron burners
- Reinforced cast iron French top plates
- (2) 12"(305) or 18" (457 mm) wide French hot tops

### **Conventional Oven**

- Minimum 14 gauge stainless steel oven interior
- Chrome plated oven racks
- Temperature range 150-500°F (66-260°C)
- Minimum 30,000 BTUs
- Electronic ignition

### **Safety**

Flame failure protection system.

### **Legs and Feet**

Must be able to secure to floor

### **7.3 Combi-Oven**

#### **Blodgett BC-20G & TC-10: No substitute justification**

In 2010, a contract was awarded on behalf of CSC to supply Blodgett Model BC-20G Combi-Ovens and mobile roll in warmers to sites across Canada. To ensure interoperability, standardization of operations and support of preventative maintenance programs, the following models are required:

#### **7.3.1 COMBI-OVEN**

20 steam table pans or 10 bake pans capacity

#### **Electronic Control Panel**

- The panel must be lockable and have a field replaceable lock (BEST/Stanley key way provided by CSC)
- Each unit must include three roll in carts TC-10

### **7.4 HEAT WARMER CABINETS**

#### **General**

Insulated heating warmer for use as a re-therming and holding cabinet. In order to meet the interoperability needs of CSC as well as support and standardize the operations and preventative maintenance programs, the heating warmer must accept the Blodgett TC10 transport cart.

#### **Configuration**

- A single unit with one door.
- Insulated cabinet
- High limit security thermostat protection with internal security fasteners.

#### **Material and Construction**

- All stainless steel construction (with the exception of the casters) that is a minimum 304 stainless steel #4 or finer finished.
- Minimum 18 gauge for front face and door.
- Minimum 20 gauge for interior and exterior.
- The whole interior liner must be food grade silicone caulking sealed.

#### **Operating and Heating**

- Operating temperature range of 170°F to 200°F (77°C - 93°C)
- Mounted high heat with a self cooling blower and axial cooling fans with removable (security fasteners) covers for air circulation cleaning.
- Mounted temperature control with locked thermostat.

#### **Door**

- Opens from left to right.
- Hinge made of thick stainless steel and fully welded to the door
- Heavy duty edge mount magnetic/mechanical handle with interior bracing to accept tapped security fasteners.

#### **Push handle**

- endures repeated use and seal properly
- have the ability for a field replaceable lock (BEST/Stanley key way provided by CSC)
- Includes right hand vertical mount dead bolt lock.

#### **Wheels**

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- 5" (127mm) diameter poly casters, 2 rigid and 2 swivels with brakes mounted on a heavy gauge box type saddle. The box type saddle is fully enclosed with a removable full size side panel and security fasteners for access to the welded caster bolts.
- The welded caster mounting bolts are to be stainless steel for washing purposes and to comply with HACCP requirements.

**Electrical**

- Minimum 6kW, Single Phase, Max 30 amps

## **7.5 Multi-Purpose Dicer Machine -Foodlogistik DicR – Classic 96 (or equivalent)**

### **General**

An electric Multi-Purpose Dicer Machine – Foodlogistik DicR- Classic 96 (or equivalent). This unit must have the ability to combine the cubing, dicing, striping ( Julienne), slicing and grating of various products, including cheese, vegetables, fruits, (frozen, raw and cooked) meat, poultry and pork.

### **Configuration**

A work station configuration with a feeding chamber which has a cross section of 96mm (3 25/32") x 96mm (3 25/32") and a cross section grid set of 90mm (3 9/16") x 90mm (3 9/16") and maximum length of 310 mm (12 7/32").

### **Capacity**

- Able to cut in lengths from 0 to 45mm (0 to 1 3/4") to cube meat and strip cut (Julienne format) 0 to 76.2mm (0 to 3") at up to 1000 kg per hour and up to 560 cuts per minute.
- Includes basin with a carving board for preparation of products.

### **Material and Construction**

- Constructed from corrosion resistant stainless steel.
- Has stainless steel legs and mobile on castors.

### **Motor and Electrical**

- Minimum motor power of 2.6 kW.
- Minimum Electrical Power - 220V, 20amp, 3 phase- 4 prong

### **Blades**

- Long grid blades refined shape to ensure a powerful, smooth and clean cut and an automatic positioning of the blades after each cutting cycle. Grid blades must be adjustable to have 1/4", 1/2", 3/4" and 1" ( 6mm, 12mm, 19mm, 25mm) cube cut finish.
- Single Slice Cut Knife for cutting all meats, poultry, vegetables and fruits.
- Grid blades to shape cuts into Julienne form finish.

### **Handling**

- Visual signal for loading readiness, double chamber system, single handed operations with lengthwise chamber opening.
- Main and emergency shut –off switch

### **Pre-compression**

- Four dimensional pre-compression to hold the meat firm while the blade slices through the meat and sinew to achieve hand diced results.
- The dimensions required are 96mm (3 25/32") x 96mm (3 25/32") and a cross section grid set of 90 mm(3 9/16") x 90mm (3 9/16") and maximum length of 310 mm (12 7/32").

### **Hydraulic performance**

Hydraulic drives to cope with workload.

### **Accessories**

- One (1) Stainless Steel grid set (multi-grid) to quickly adjust to any size.
- Two (2) trolleys on casters to receive finished products
- Four (4) catch bins for finished products that will nestle inside trolleys
- One (1) Single Slice Cut Knife- for cutting all meats, poultry, vegetables and fruits.

**Cleaning:** Easy to clean capability for interior and exterior.

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**Physical Characteristics**

The unit will be of rigid design and heavy duty constructed to ensure it can stand up to the rigours of a correctional environment.

## **7.5 Vegetable Cutter**

### **General**

A fan cooled and belt drive food processor with vegetable preparation attachment made for continuous feed slicing, dicing, shredding, grating, French fry, and Julienne vegetable.

### **Capacity**

- Must be able to prepare up to 1200 servings/ 450 lbs in 3 hours or less.

### **Material and Construction**

- Stainless steel motor base and all metal vegetable preparation attachment, corrosion resistance.

### **Electrical**

- Minimum power requirements 120 Volts, 60 Hz, 12 - 15 Amps, single phase.

### **Motor**

- Minimum 2 HP motor, from 400 RPM up to 425 RPM.

### **Hoppers**

- Two (2) hoppers in one head (1 full moon, 1 round)
- The full-moon hopper for cutting large vegetables which accommodating whole heads of cabbage and lettuce
- The round hopper for cutting long or delicate vegetables, such as tomatoes and carrots.

### **Controls**

- Must have a control panel with push-type On/Off switch and automatic restart of machine with a button (or pusher).

### **Attachments and Accessories**

Removable metal vegetable preparation attachments must be included:

- 1/8" (3 mm) slicing plate
- 1/8" (3 mm) ripple cut slicers
- 5 mm (3/16"), and 7 mm (9/32") grating discs
- 5/16" (8 )mm French fries kit
- 2" (51 mm) Romaine Lettuce kit
- 3/8" (10 mm x 10 mm) dicing kit
- 1/4" x 1/4" (6 mm x 6 mm) julienne disc
- 20 mm x 20 mm dicing kit

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## ANNEX "B" - BASIS OF PAYMENT

### 1.1 Pricing Instructions:

The Bidder **must submit** all-inclusive Delivered Duty Paid (DDP) prices in **Canadian Dollars**. G.S.T. or H.S.T., if applicable, is extra to the prices herein and must be shown on any invoice as a separate item. Customs duties are included.

### 1.2 Pricing Basis "A" - Millhaven & Bath Institutions (MI & BI)

Description	Qty (MI)	Qty (BI)	Unit Price	Make	Model
Self contained Tilt Kettles 60 gal, Natural Gas	2				
Heavy Duty Range with French Hot Top and Convection Oven, Natural Gas	1	1			
Combi Oven, Natural Gas with 3 TC-10 transport carts included	2	4		Blodgett	BC-20G
Roll in Insulated Cabinets	3	2			
Multi-Purpose Dicer Machine		1			
Vegetable Cutter		1			

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### 1.2.1 Onsite Consultation during Installation

Services:	Hourly Rate:
Rate is to be inclusive of travel costs as travel will not be paid.	Bath Institution - 6hrs @ \$ _____ = _____ Millhaven Institution - 6hrs @ \$ _____ = _____

### 1.2.2 Delivery - Delivered Duty Paid (DDP)

Multi-Purpose Dicer Machine: Delivery will occur with: \_\_\_\_\_ weeks of request by the Project Authority. Bidders are required to quote the best possible delivery date, taking into account the possible consequences (Termination for Default) by not meeting any resultant contractual obligation.

All other items: Delivery will occur with: \_\_\_\_\_ weeks of request by the Project Authority. Bidders are required to quote the best possible delivery date, taking into account the possible consequences (Termination for Default) by not meeting any resultant contractual obligation.

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**1.3 Pricing Basis "B" - Pacific Institution / Regional Treatment Centre, Matsqui Institution and optional items**

**1.3.1 Pacific Institution / Regional Treatment Centre**

Description	Qty	Unit Price	Make	Model
Self contained Tilt Kettles 60 gal, Natural Gas	2			
Combi Oven, Natural Gas with 3 TC-10 transport carts included	2		Blodgett	BC-20G

**1.3.2 Matsqui Institution**

Description	Qty	Unit Price	Make	Model
Multi-Purpose Dicer Machine	1			

**1.3.3 Onsite Consultation during Installation (not required for Matsqui Institution)**

Services:	Hourly Rate:
Rate is to be inclusive of travel costs as travel will not be paid.	Pacific Institution / RTC - 6hrs @ \$_____ = _____

**1.3.4 Delivery - Delivered Duty Paid (DDP)**

Multi-Purpose Dicer Machine: Delivery will occur with: \_\_\_\_\_ weeks of request by the Project Authority. Bidders are required to quote the best possible delivery date, taking into account the possible consequences (Termination for Default) by not meeting any resultant contractual obligation.

All other items: Delivery will occur with: \_\_\_\_\_ weeks of request by the Project Authority. Bidders are required to quote the best possible delivery date, taking into account the possible consequences (Termination for Default) by not meeting any resultant contractual obligation. Project Authority

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**1.3.5 OPTIONAL GOODS:**

<b>Description</b>	<b>Qty</b>	<b>Unit Price</b>	<b>Make</b>	<b>Model</b>
Multi-Purpose Dicer Machine – Westmorland Institution	1			
Multi-Purpose Dicer Machine – Sainte-Anne-des-Plaines Institution	1			
Multi-Purpose Dicer Machine – Bowden Institution and Annex	1			

**1.3.6 Delivery - Delivered Duty Paid (DDP)**

Delivery will occur with: \_\_\_\_\_ weeks of request by the Project Authority. Bidders are required to quote the best possible delivery date, taking into account the possible consequences (Termination for Default) by not meeting any resultant contractual obligation.